The best apple cake, and other treats

World's Best Apple Cake
1½ cups cooking oil
1½ cups sugar
3 eggs (well beaten)
2½ cups flour
1 tsp. salt
1 tsp. soda
1 tsp baking powder
2 tsp. cinnamon
2 tsp. vanilla
2½ cups chopped apples
1 cup raisins
1 cup chopped nuts
(pecans or walnuts)

Mix all ingredients well. Bake in 9x13" greased, well floured pan for 40 minutes in a 350 degree oven. Cool and remove from pan. Frost with Pecan cheese frosting.
Serves 20

Pecan Cheese Frosting
Blend 8 oz. cream cheese, ¼ lb. butter or margarine, 2 tbs. milk, 2 tsp. vanilla, about 1 lb. powdered sugar.
Mix until smooth. Add ½ cup chopped nuts. Spread on cake.

Holiday Treat
1 large box vanilla wafers
1 lb. pecan meats
1 lb. dates
1 can condensed milk
Vanilla (optional)

Crumble vanilla wafers in a large bowl (do not grind). Add nuts coarsely chopped, fruit and milk (in that order). Mix well. Pack in vanilla wafer box (or bowl or dish about that size). Refrigerate but do not freeze.
Slice and serve with whipped cream or plain as fruit cake. May be kept in refrigerator for several weeks.

Homemade Wine
1 pkg. dry yeast in 2 cups warm water
2 cups cranberry juice
4 cups sugar
1 can frozen grape juice (12 oz.)
Mix together in plastic jug; fill rest of jug with warm tap water. Set in cool (not cold) area for 21 days. Strain and ready to serve. Beautiful color for Christmas.

Home Made Fudge
3 tablespoons cocoa
Dash salt
2 cups sugar
½ cup milk
Pinch of butter
1 teaspoon vanilla

Cook first 4 ingredients until they boil. When they form a hard ball, pour cold water in a cup and drop a tsp. full in. Add butter and vanilla.
Beat until stiff. Pour in greased plate. Cool until almost hard. Cut into blocks. Do not stir fudge while cooking.
Makes about 16 blocks.

Scalloped Potatoes
4 cups thinly sliced potatoes
1 small onion, thinly sliced
1 can condensed cheese soup, diluted with ½ can water and ½ can milk.
Heat oven to 375° (moderately hot.) Arrange half of potatoes in greased 2-quart casserole; top with half of onion. Sprinkle with salt and pepper. Top with remaining potatoes and onion; sprinkle with salt and pepper. Pour soup over potatoes. Bake 1 hour 15 minutes or until potatoes are tender.
Makes 6-8 servings.

The Cake That Won't Last
3 eggs well beaten
3 cups sugar
3 cups all purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
1½ teaspoons vanilla
1½ cups Wesson oil
2 cups sliced bananas
1 8-oz.crushed pineapple -juice and all
½ cup chopped nuts
Do not beat ingredients, stir until well blended. Pour into a greased, floured bundt pan. Bake at 350 degrees for one hour.
Does not need to be frosted.
Serves 12-16

Carrot Bread Pudding
2 cups reconstituted nonfat dry milk
3 eggs
½ cup sugar
2 tbs. oil
1 tsp. vanilla
½ tsp. cinnamon
4 slices bread, crumbled
1 cup shredded carrot
In greased 1½ quart casserole mix milk, eggs, sugar, oil, vanilla, and cinnamon. Add bread and carrots; toss to coat well. Place casserole in baking pan; add hot water to come on third up sides of casserole. Bake in 350 degree oven 60 to 70 minutes or until knife inserted near center comes out clean. Serve warm or cold.
Serves 6.

Cold Oven Pound Cake
2½ sticks butter (margarine)
3 cups sugar
4 eggs
3 cups flour
½ teaspoon baking powder
1 cup milk
2 teaspoons vanilla
1 teaspoon lemon
Cream butter and sugar together. Add eggs one at a time. Mix flour and baking powder. Add flour mixture and milk mixture alternately. Add vanilla and lemon. Pour into greased and floured tube pan. Place in cold oven. Turn heat to 325°. Bake 1-1½ hours. Let stand in pan 10 minutes before turning out.

Fruit Roll
1½ cups sugar
2 cups water
3 cups cut-up fruit
1 tablespoon butter
½ teaspoon cinnamon
2 cups flour
2 tablespoons sugar
3 teaspoons baking powder
1 teaspoon salt
6 tablespoons shortening
⅔ to ¾ cup milk
Cook sugar and water 5 min. Cut up fruit in small pieces (such as apples, peaches or pears)
Berries or cherries may be used also.
Make dough as above and roll out as for biscuits, about ½ inch thick. Spread with the fruit, dot with butter and sprinkle with cinnamon. Roll up into a long roll (as a jelly roll). Pinch edges into roll to seal. Slice (1½ in. thick) and quickly place slices cut-side-down in oblong pan (13 x 9). Pour sugar-water syrup over slices boiling hot. Bake immediately. Serve warm, with whipped cream, milk or any desired topping.
Serves 8.

Holiday Yam Bake
1 40 oz. can yams, drained
1 8½ oz. can crushed pineapple and juice
2 tablespoons light brown sugar
2 tablespoons butter
3 tablespoons chopped pecans
¾ cup miniature mashmallows
Pam cooking spray

Drain yams. Mash well. Drain pineapple, reserve juice. Add pineapple juice to yams, sugar and butter. Beat well.
Stir in pineapple and pecans. Coat inside of 1 1/2 qt. casserole with Pam. Spoon in mixture. Bake at 350 degree oven for 20 minutes. Remove from oven and sprinkle with marshmellows. Bake 10 minutes longer. Serves 8.

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A lasagne napoli

(Note: This is a good change from the traditional holiday food.)
1 medium-sized onion, finely chopped
1 clove garlic, minced or mashed
2 tablespoons olive oil or salad oil
1 pound ground chuck
1 can (3 or 4 oz.) sliced mushrooms
1 can (8 oz.) tomato sauce
1 can (6 oz.) tomato paste
2 teaspoons salt
1 teaspoon oregano
3/4 cup water
2 eggs
1 cup cream-style cottage cheese
1/3 cup grated Parmesan cheese
1 package (12 oz.) lasagne, cooked and drained
1 package (8 oz.) American cheese slices, cut in strips

In medium sized frying pan, lightly brown onion and garlic in 1 tablespoon of the oil; add ground chuck, and break apart; cook until brown. Blend in mushrooms (including mushroom liquid), tomato sauce, tomato paste, 1 teaspoon of the salt, oregano and water; simmer for 15 minutes. Meanwhile, mix 1 of the eggs with the cottage cheese, Parmesan cheese, remaining 1 tablespoon oil and 1 teaspoon salt. Beat the second egg slightly and toss with cooked lasagne. Pour half the meat sauce in an oblong baking pan (about 9 x 13 inches) and cover with a layer of half the lasagne. Spread all cheese mixture over lasagne. Complete layers with remaining lasagne and meat sauce. Cover and bake in a moderate oven (350 degrees) for 45 minutes. Remove cover and arrange strips of American cheese on top; bake 15 minutes longer. Serve hot. Makes 6 to 8 servings.

Thanks to Phyllis Wilson for sharing this delicious main dish recipe with us.

Cold rolls?

1 package yeast
1/2 cup sugar
1 teaspoon salt
6 1/2 - 7 cups of flour
1 cup milk
1/2 cup water
2/3 cup shortening
1 cup mashed potatoes
1 egg

Mix yeast with 2 cups of the flour and other dry ingredients in large mixing bowl. Heat milk, water and shortening until very warm - add to dry ingredients along with potatoes, egg, and another cup of flour. Mix well with electric mixer. Remaining flour may be mixed in with dough hook or kneaded in. Refrigerate. Within several days form dough into rolls. I roll mine like biscuits and cut out to make parkerhouse rolls. Melt several tablespoons of margarine in baking pans, coat each side of roll in the margarine, then let rise 1 1/2 hours or freeze for up to a month. If frozen, allow 3 hours to thaw and rise. Bake at 400 degrees for 15 minutes. Makes about 4 dozen rolls. Many thanks to Mrs. Laura McClenny, a former 4-H'er and outstanding volunteer leader from Pamplin for sharing this delicious hot yeast bread.

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